

# Imperial Witbier

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **43**
- SRM **4.1**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **64 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (48.4%)	80 %	4
Grain	Pszeniczny	1.5 kg (24.2%)	85 %	4
Grain	Płatki pszeniczne	1.5 kg (24.2%)	85 %	3
Grain	Płatki owsiane	0.2 kg (3.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	5 g	60 min	10.5 %
Boil	Simcoe	10 g	60 min	13.2 %
Boil	Simcoe	10 g	40 min	13.2 %
Boil	Mosaic	10 g	20 min	10 %
Boil	Cascade	20 g	10 min	6 %
Whirlpool	Mosaic	20 g	0 min	10 %
Whirlpool	Cascade	10 g	0 min	6 %
Dry Hop	Mosaic	30 g	4 day(s)	10 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safbrew S-33	Wheat	Slant	100 ml	Safbrew

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Spice	kolendra	10 g	Boil	10 min
Spice	curacao	20 g	Boil	10 min